METRIC

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June 15, 2011
SUPERSEDING
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COMMERCIAL ITEM DESCRIPTION

BEEF CHUNKS, CANNED OR IN FLEXIBLE POUCHES

The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).

1. SCOPE. This CID covers canned or flexibly pouched beef chunks (beef chunks), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

2. PURCHASER NOTES.

2.1 Purchasers *shall specify* the following:

- Type(s) and style(s) of beef chunks required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.1) or USDA certification (Sec. 9.2).

2.2 Purchasers *may specify* the following:

- Packaging requirements other than commercial (Sec. 10).

3. CLASSIFICATION. The beef chunks shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

Types and styles.

Type I - No. 10 Can - 3.06 kg (108 oz)
Type II - Institutional Size Pouch - 2.95 kg (104 oz)
Type III - Institutional Size Pouch - 2.27 kg (80 oz)
Type IV - Institutional Size Pouch - 1.81 kg (64 oz)
Type V - Institutional Size Pouch - 1.36 kg (48 oz)

Style A - Cube size 1.9 - 2.54 cm (¾ - 1 in)
Style B - Cube size 2.54 - 4.45 cm (1 - 1¾ in)

4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet* the requirements of the:

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

5. SALIENT CHARACTERISTICS.

5.1 Preparation. The packaged beef chunks shall conform to the applicable provisions of the USDA, Food Safety and Inspection Service (FSIS), Meat Inspection Regulations (9 CFR Parts 301-350), be manufactured under sanitary standard operation procedures (SSOP) (9 CFR Part 416), and be in compliance with hazard analysis and critical control point (HACCP) system requirements (9 CFR Part 417).

5.2 Ingredients. The beef chunks shall contain beef and beef broth and may contain seasonings. Beef shall be the only meat ingredient used in preparing the beef chunks and shall be produced from whole muscle beef cuts.

5.3 Finished product.

5.3.1 Appearance and color. The beef shall be prepared in uniform cubes, according to the style specified, with at least 60 percent of the product within the cube size range specified herein. Of the remaining beef chunks, 25 percent shall not be smaller than 1.25 cm (½ in) cubes for Style A and shall not be smaller than 1.9 cm (¾ in) cubes for Style B. The remaining 15 percent shall not pass through a 6.35 mm (¼ in) sieve. The beef chunks shall be practically free of bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments and glandular material. The beef chunks shall be a light to medium brown color, typical of cooked beef.

5.3.2 Odor and flavor. The odor and flavor of the beef chunks shall be typical of cooked beef, and may possess a slightly salty taste. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, rancid, or sour.

5.3.3 Texture. The beef chunks shall be tender and moist, but firm. The beef chunks shall not be dry, tough, or mushy. Under normal recipe preparation, the beef chunks shall retain the cube shape.

5.4 Drained weight. The average drained weight of Type I beef chunks in a No. 10 can shall be not less than 1.76 kg (62 oz). The individual drained weight of Type I beef chunks in a No. 10 can shall not be less than 1.70 kg (60 oz). The average drained weight of Type II beef chunks in an institutional size pouch shall not be less than 1.67 kg (59 oz). The individual drained weight of Type II beef chunks in an institutional size pouch shall not be less than 1.62 kg (57 oz). The drained weight for the average and individual pouches for Type III, IV, and V shall not be less than 58 percent of the net weight.

5.5 Drained weight determination. The contents of the container shall be poured into a flat-bottom container. A minimum of three times the container's volume of not less than 60°C (140°F) water shall be added to the container so as to cover the contents. The contents and water shall be gently agitated so as to liquefy rendered fat without undue breakup of the beef chunks. The contents shall then be poured into a U.S. Standard No. 8 sieve in a manner that will distribute the product over the sieve without breaking the beef chunks. The sieve area shall be such that the distributed product does not completely cover all the openings of the sieve. The sieve shall be tilted at such an angle so as to assure complete drainage of all liquid from the product. The product shall be drained for 2 minutes before determining the drained weight. Determine the drained weight by subtracting the sieve tare weight from the gross weight. The drained weight shall be reported to the nearest 2.8 g (0.1 oz).

5.6 Foreign material. All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, plastic, or metal.

5.7 Thermoprocessing. The filled and sealed containers of beef chunks shall be thermoprocessed to ensure commercial sterility in accordance with good commercial practice.

6. ANALYTICAL REQUIREMENTS.

6.1 Analytical requirements. Unless otherwise specified in the solicitation, contract, or purchase order, the analytical requirements for the beef chunks shall be as follows:

6.1.1 Salt. The salt content of the beef chunks shall not be less than 0.6 percent and shall not exceed 1.2 percent.

6.1.2 Fat. The fat content of the beef chunks shall not exceed 8.0 percent.

6.2 Product verification sampling. When USDA verification of analytical requirements is specified in the solicitation, contract, or purchase order, analytical testing shall be performed on a composite sample. The composite sample shall be 454 g (1 lb) prepared from five randomly selected subsamples. Subsamples shall be a minimum of one can/container and shall contain the appropriate number of cans/containers to yield a 454 g (1 lb) sample when composited.

6.3 Analytical testing. Analytical testing shall be made in accordance with the following methods described in the Official Methods of Analysis of the AOAC International. Product shall be prepared according to AOAC method 983.18.

Test	Method
Salt	935.47, 971.27
Fat	985.15, 991.36, 2007.04, 2008.06

6.4 Test results. The test results for the salt shall be reported to the nearest 0.01 percent and fat to the nearest 0.1 percent. Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE. The manufacturer/ distributor shall certify that the beef chunks provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be the same beef chunks offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

8. REGULATORY REQUIREMENTS. The meat component and the finished product shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Federal Meat Inspection Act and regulations promulgated thereunder. The delivered beef chunks shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the beef chunks within the commercial marketplace.

9. QUALITY ASSURANCE PROVISIONS. *Purchasers shall specify 9.1 or 9.2.*

9.1 Manufacturer's/distributor's certification. When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished beef chunks distributed meets or exceeds the requirements of this CID.

9.2 USDA certification. When required in the solicitation, contract, or purchase order that product quality, acceptability or both be determined, the Processed Products Branch (PPB), Fruit

and Vegetable Programs (FV), Agricultural Marketing Service (AMS), USDA, shall be the certifying program. PPB inspectors shall certify the quality and acceptability of the beef chunks in accordance with PPB procedures which include: selecting random samples of the packaged beef chunks, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PPB score sheets and/or certificates. In addition, when required in the solicitation, contract, or purchase order, PPB inspectors will examine the beef chunks for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

10. PACKAGING. Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

11. USDA INSPECTION NOTES. When Section 9.2 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of the samples of packaged beef chunks and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, PPB inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.
- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

12. REFERENCE NOTES.

12.1. USDA certification contact. For USDA certification, contact the **Branch Chief, PPB, FV, AMS, USDA STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: Terry.Bane@ams.usda.gov.**

12.2 Analytical testing and technical information. For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, STOP 0272, 1400 Independence Avenue, SW, Washington, DC 20250-0272, telephone (202) 690-0621, or via E-mail: shirleyj.wright@ams.usda.gov.**

12.3 Sources of documents.

12.3.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877. You may contact AOAC International on (301) 924-7077 or on the Internet at: www.aoac.org.**

12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Meat Inspection Regulations are contained in 9 CFR Parts 300 to 350 and Subpart E. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954. Credit card (Visa, Master Card, Discover/NOVUS, and American Express) purchases may be made by calling the Superintendent of Documents on (866) 512-1800, (202) 512-1800 or on the Internet at: http://www.access.gpo.gov/nara.**

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Branch Chief, PPB, FV, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247, telephone (202) 720-9939, Fax (202) 690-1527, via E-mail: FQAStaff@ ams.usda.gov, or on the Internet at: http://www.ams.usda.gov/FQAS.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Logistics Agency (DLA) Troop Support, ATTN: FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963**, **or via E-mail: dscpsubsweb@dla.mil.**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, DLA Document Services, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: https://assist.daps.dla.mil or https://assist.daps.dla.mil/quicksearch/.**

MILITARY INTERESTS:

Custodians

Army - GL
Navy - SA
Air Force - 35

Review Activities

Army - MD, QM
Navy - MC

CIVIL AGENCY COORDINATING ACTIVITIES:

DOJ - BOP
HHS - NIH, HIS
USDA - FV
VA - OSS

PREPARING ACTIVITY:

DLA - SS

(Project No. 8905-2011-001)

NOTE: The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at: **https://assist.daps.dla.mil.**

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